

CAMP LA JUNTA

Daily DO #15

The Best Banana Muffins

Prep Time: 10 minutes

Cook Time: 25 minutes

Total Time: 35 minutes

Yield: 12 muffins

INGREDIENTS

3 medium bananas

½ cup butter, melted

1 cup granulated sugar

2 eggs

2 teaspoons vanilla

½ cup sour cream

1 teaspoon baking soda

1 teaspoon kosher salt

1 ½ cups all purpose flour

Crumb Topping

1/3 cup granulated sugar

1/3 cup light brown sugar

¼ teaspoon salt

½ cup butter, melted

1 ½ cups all-purpose flour

INSTRUCTIONS

1. Preheat oven to 350°F. Place cupcake liners in a muffin tin. Set aside.
2. In a medium bowl mash the bananas with a fork, leaving them slightly lumpy, and set aside.
3. In a large bowl stir together the butter and sugar. Mix in the eggs and vanilla and stir until smooth. Add the sour cream, mashed bananas, baking soda, and salt, and stir until blended. Next mix in the flour until incorporated.
4. Portion out 1/4 cup batter into each muffin tin and prepare crumb topping.
5. In a medium bowl combine all the crumb topping ingredients: granulated sugar, brown sugar, salt, butter, and flour. The mixture should form large crumbs. Top each muffin with an equal portion of the crumb topping.
6. Bake for 25-30 minutes, or until the muffins are set and a toothpick inserted into the center comes out clean.
7. Allow the muffins to cool in the pan for 10 minutes, and then remove and cool on a wire rack, or serve warm.